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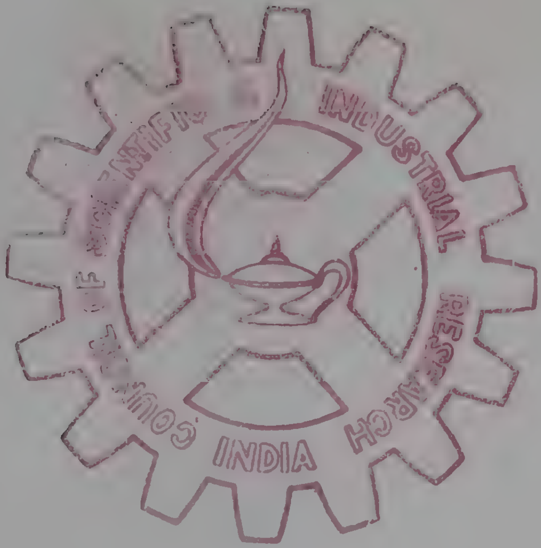
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1882. MURRAY (KE) and others
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1883. N71 HELLENDOORN (EW)
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1884. LABUZA (TP) and JONES (KA)
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1885. ARCHER (AW)
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1889. BASSI (RK) and SUKUMAR (DE)
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1890. LINTAS (C) and DIAPPOLONIA (BL)
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1895. HENDERSON (DJ)
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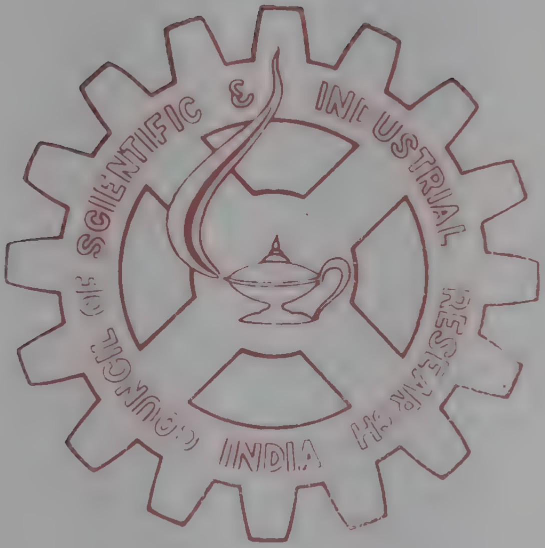
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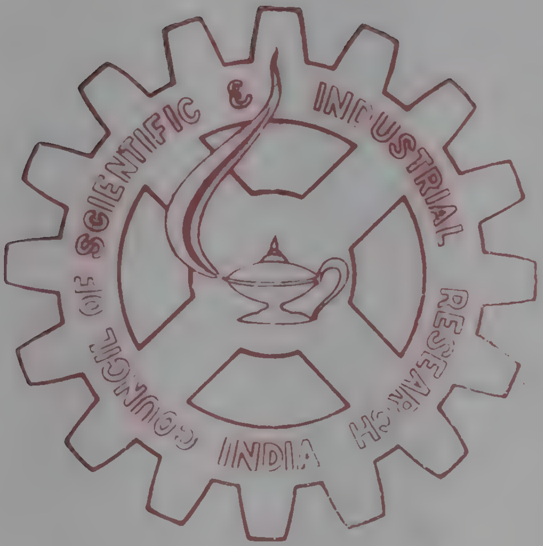
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— Grain 1675
Algal 1787
Alpha amylase, Cereal 1672
Amino acid, Cereal 1676
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Anthocyanin, Mango 1726
Apple 1730-1733
Ascorbic acid, Green leafy vegetable 1713
Bacteria, Sterilised, Milk 1750
Bacterial contamination, Food 1665
Banana 1721
— (made of), Fruit juice 1792
Bean 1690
Beef carcass 1771
Beer 1799-1800
Bengal gram 1689
Biochemical property, Brinjal 1717
Bread 1738-1739
Brinjal 1717-1718
Broccoli 1714
Buffalo milk 1755
Buffering property, Cow's milk 1751
Burfi, Food 1741
Caffein, Coffee 1788
Candy 1740
Canned, Guava 1737
— Papaya 1736
Canning, Sweet potato 1710
Casein, Buffalo milk 1755
— Milk 1745
Caseinate, Food 1669
Cashew nut 1700-1701
Cereal 1672-1678
— bland 1678
Cheddar cheese 1763-1764
Cheese 1762
Chemical composition, Algal 1787
Chemical property, Brinjal 1718
Cherry 1727
Chilled, Fish 1783
Citrus (made of), Fruit juice 1793-1794
Coffee 1788
— extracts 1789
Contamination, Cereal 1674
— Food 1661-1662
— Salmonella, Sheep carcass 1773
Content, Bacteria, Sterilised, Milk 1750
Cooked, Meat 1769
— Pork 1776
Corn 1685
Cottonseed 1696-1698
Cow's milk 1751-1754
Curd 1756
— slurry 1757
Cured, Cooked, Pork 1776
Curring, Sheep carcass 1774
Dairy 1744
Decay, Apple 1733
Dehulling, Cottonseed 1696
Dehydrated, Minced, Vegetable 1706
Dehydration, Curd 1756
Determination, Quantity, Aflatoxin, Grain 1675
Dry-milled, Corn 1685
Drying, Foam-mat, Coffee extracts 1789
Egg 1785
Evaluation, Sensory, Muskmelon 1719
Fish 1780-1781, 1783
— fillet 1782
— sticks 1779
Flavonoids, Lemon 1722
Flavonols, Vegetable 1705
Flour, Peanut 1703
— Wheat 1682
Foam-mat, Coffee extracts 1789
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Fortification, Milk 1748
— Wheat 1680
Fortified, Cereal blend 1678
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Frozen, Fish fillet 1782
— Meat 1770
Fruits 1720
— juice 1790, 1792-1797

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Frying unit, Food 1651
Garlic 1802
Ginger 1803
Glutenine, Wheat 1681
Goat's amino acid 1775
Grain 1675
Green leafy vegetable 1713
Groundnut 1702
Growth, Salmonella, Cured, Cooked, Pork 1776
Guava 1737
Ham 1801
Ice-cream 1765
Inhibition, Tripsin, Bean 1690
Insects infestation, Protein (with), Fortified, Cereal blend 1678
Irradiation, Food 1655
Jackfruits 1729
Lactic acid, Food 1668
Leaf 1712
Legume 1687-1688
Lemon 1722
Losses, Fruit juice 1797
Maize 1686
Mango 1725-1726
Mandarin 1724
Mango (made of), Pickles 1804
Meat 1766-1770
Micelles, Casein, Milk 1745
Microbiol, Ice cream 1765
Milk 1745-1755
Minced, Mutton 1772
— Vegetable 1706
Muskmelon 1719
Mutton 1772
Neutral peptide, Soy sauce 1691
Nitrogenous compound, Stored (in cold storage), Pear 1735
Nutrition value, Cereal 1673
Nutritive value, Cow's milk 1754
Oil, Garlic 1802
Orange 1723
— dicetyl (made of), Fruit juice 1795
Orange (made of), Fruit juice 1796
Oxalic, Food 1649-1651
Packaged, Stuffed, Parota 1742-1743
Packaging, Food 1656
Paddy 1679
Papaya 1736
Parota 1742-1743
Peach 1728
Peanut 1703
Pear 1734-1735
Pectic substances, Jackfruits 1729
Peeled, Tomato 1715
Pesticide, Food 1666-1667
Phenolic acid, Turnip 1707
Phenolics, Beer 1800
Pickles 1804
Pink discolouration, Canned, Guava 1737
Polysacchrides, Food 1660
Pork 1776
Potato 1708-1709
Powder, Egg 1785
Preservation, Food 1652
— Orange 1723
Protein, Bengal gram 1689
— Cereal 1677
— Cottonseed 1698
— Dairy 1744
— Groundnut 1702
— Leaf 1712
— Legume 1687-1688
— Meat 1768
— Potato 1709
— Soy 1693-1694
— Sunflorine seed 1699
— Vegetable 1704
— Whey 1759-1761
— (with), Fortified, Cereal bland 1678
Puffing quality, Paddy 1679
Quality, Apple 1732
— Chilled, Fish 1783
— Fruits 1720
— Microbiol, Ice cream 1765
Quality, Peach 1728
— Stored, Broccoli 1714
Quantity, Aflatoxin, Grain 1675
— Lactic acid Food 1668
— Oxalic, Food [illegible] 1649-1651

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Quantity, I[illegible]ein, Bengal gram 1689
Quternary ammonium compound residue, Milk 1747
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Ripening, Cheddar cheese 1764
Ripening, Curd slurry 1757
Salmonella, Cured, Cooked, Pork 1776
Salmonella, Sheep carcass 1773
Sardine 1784
Sausage 1786
Seafood 1777-1778
Selenium, Food 1664
Sensory, Muskmelon 1719
Sheep carcass 1773-1774
Soft drink 1791
Solubility, Stored, Powder, Egg 1785
Soluble nitrogen, Cow's milk 1752
Soy 1693-1694
Soy sauce 1691-1692
Soybean flakes 1695
Spoilage organism, Canned, Papaya 1736
Starch, Potato 1708
— Sweet potato 1711
Sterilised, Milk 1750
Store (made of), Fruit juices 1790
Stored, Broccoli 1714
— Powder, Egg 1785
— (in cold storage), Pear 1735
Stuffed, Parota 1742-1743
Sunflorine seed 1699
Sweet potato 1710-1711
Tomato 1715-1716
Trace elements, Food 1663
Tripsin, Bean 1690
Triticale 1684
Turnip 1707
Variation, Ascorbic acid, Green leafy vegetables 1713
Variation, Phenolic acid, Turnip 1707
Vegetable 1704-1706
Viscosity, Cow's milk 1753
— Milk 1749
Vitamin B12, Food 1670
Waste, Food 1671
Wheat 1680-1683
— germ 1683
Whey 1758-1761
Wine 1798
Zeaxanthin, Maize 1686